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DIALOG(R) File 352:DERWENT WPI
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Roasted coffee drink prep. - involves adding milk prod., emulsifier and stabiliser to extract and heating and pasteurising at pH 5-6

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Number of Countries: 001 Number of Patents: 001

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Main IPC	Week
JP 3175932	A	19910731	JP 89316260	A	19891205		199137 B

Priority Applications (No Type Date): JP 89316260 A 19891205

Abstract (Basic): JP 3175932 A

In an extract from roasted coffee beans, each appropriate amt. of a milk prod, an emulsifier and a stabiliser is added and the mixt. is heated pasteurised while controlling the acidity within pH 5 - 6.

USE - Provides recipe avoiding undesirable clouding of drinks.

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Derwent Class: D13

International Patent Class (Additional): A23F-005/40